SPRING GARDEN ROOM MENU

STARTERS

Soup of the Day
Asparagus Potato Spring Onion Soup
Sourdough Croutons, Chorizo Oil

Dandelion Frisée Red Endive Salad * 10
Glassy Sweet Pecans, Blackberries, Goat Cheese, Citrus Vinaigrette

Boston Lettuce Salad * 10
Fresh Strawberries, Marcona Almonds, Piquillo Pepper Coulis, Roquefort Cheese, Chive Vinaigrette

Italian Antipasti Romaine Chopped Salad 11
Salami, Provolone, Artichokes, Olives, Ricotta Salata, Cucumbers, Tomatoes, Hot Coppa Ham, Roasted Red Peppers, Garbanzo Beans, Red Wine Vinaigrette

Zucchini Feta Cakes * 11
Sautéed Leaf Spinach, Saffron Tomato Sauce, Chive Oil

Grilled Spanish Octopus Salad 13
Fava Beans, Roasted Fingerling Potatoes, Pea Shoots, Paprika Carrot Coulis, Chive Oil

SALADS and SANDWICHES

Chicken Cobb Salad 16
Bleu Cheese, Cheddar Cheese, Avocado, Soft Boiled Eggs, Applewood Smoked Bacon, Roma Tomatoes, Baby Green Salad, Dijon Herb Dressing

Spicy Tuna Tartare 21
Avocado, Cucumbers, Spring Radish, Seaweed Salad, Crispy Wonton Chips

Grilled Portabella Mushroom 16
Quinoa, English Peas, Golden Carrots, Pea Tendrils, Roasted Walnuts, Mizuna, Crispy Red Beets, Leek Vinaigrette

Lobster Club Sandwich 24
Applewood Smoked Bacon, Green Leaf Lettuce, Roma Tomato, House Made Potato Chips

Semi-Dried Cherry Tomato, Spinach Fontina Quiche* 16
Arugula Salad, Roasted Red Peppers, Artichokes, Pickled Red Onions, Oregano Vinaigrette

Creekstone Farms Hamburger 13
Cheddar Cheese, Sliced Tomato, Green Leaf Lettuce, Red Onions, House Made Potato Chips

MAIN ENTREES

Seared Skuna Bay Salmon Fillet 19
Candy Cane Beets, Three Pea Salad, Crushed Pistachio, Red Curry Coconut Sauce

Guajillo Chili Rubbed Grilled Free-Range Chicken Breast 18
Green Tomatillo Cilantro Rice, Refried Black Beans, Sweet Plantains, Red Onion Escabeche, Charred Jalapeño Cream

Seared Sea Scallops 21
Leek Chive Risotto, Asparagus, Piquillo Pepper Coulis, Chimichurri Relish, Crispy Serrano Ham

Pan Seared Wagyu Flat Iron Steak 24
English Pea Yukon Gold Potato Puree, Buttered Baby Carrots, Grilled Cipollini Onions, Black Pepper Cognac Sauce

Jumbo Lump Crab Cakes 24
Sautéed Sweet Corn, Asparagus, Zucchini Red Pepper “Noodles”, Crispy Hay Straw Potatoes, Scallion Beurre Blanc

Goat Cheese Gnocchi * 17
Asparagus, Morels, Golden Beet, Carrots, Spring Onions, English Pea Puree

Executive Chef Brian Driscoll

宀: Vegan  * Vegetarian